



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
FOOD ESTABLISHMENT INSPECTION REPORT

| | | | |
|---------|---------|----------|--------|
| TIME IN | 9:04am | TIME OUT | 1:13pm |
| DATE | 8-30-17 | PAGE | 1 of 5 |

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.

| | | |
|---|---|--|
| ESTABLISHMENT NAME: Carla's Cafe | OWNER: Carla Craig | PERSON IN CHARGE: Carla Craig |
| ADDRESS: 818 E. Main Street | ESTABLISHMENT NUMBER: 4584 | COUNTY: 187 |
| CITY/ZIP: Bismarck, 63624 | PHONE: 573-734-6650 | FAX: na |
| PURPOSE: <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____ | | |
| ESTABLISHMENT TYPE: <input checked="" type="checkbox"/> BAKERY RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input type="checkbox"/> DELI SUMMER F.P. <input type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS | | |
| FROZEN DESSERT: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____ | SEWAGE DISPOSAL: <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE | WATER SUPPLY: <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled _____ Results _____ |

RISK FACTORS AND INTERVENTIONS

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. **Public health interventions** are control measures to prevent foodborne illness or injury.

| Compliance | Demonstration of Knowledge | COS | R | Compliance | Potentially Hazardous Foods | COS | R |
|--|---|-----|---|--|---|-----|-------------------------------------|
| <input checked="" type="checkbox"/> OUT | Person in charge present, demonstrates knowledge, and performs duties | | | <input checked="" type="checkbox"/> OUT N/O N/A | Proper cooking, time and temperature | | |
| | Employee Health | | | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A | Proper reheating procedures for hot holding | | |
| <input checked="" type="checkbox"/> OUT | Management awareness; policy present | | | <input checked="" type="checkbox"/> OUT N/O N/A | Proper cooling time and temperatures | | |
| <input checked="" type="checkbox"/> OUT | Proper use of reporting, restriction and exclusion | | | <input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T N/O N/A | Proper hot holding temperatures | | <input checked="" type="checkbox"/> |
| | Good Hygienic Practices | | | <input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T N/A | Proper cold holding temperatures | | |
| <input checked="" type="checkbox"/> OUT N/O | Proper eating, tasting, drinking or tobacco use | | | <input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T N/O N/A | Proper date marking and disposition | | <input checked="" type="checkbox"/> |
| <input checked="" type="checkbox"/> OUT N/O | No discharge from eyes, nose and mouth | | | <input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A | Time as a public health control (procedures / records) | | |
| | Preventing Contamination by Hands | | | | Consumer Advisory | | |
| <input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T N/O | Hands clean and properly washed | | | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A | Consumer advisory provided for raw or undercooked food | | |
| <input checked="" type="checkbox"/> OUT N/O | No bare hand contact with ready-to-eat foods or approved alternate method properly followed | | | | Highly Susceptible Populations | | |
| <input checked="" type="checkbox"/> OUT | Adequate handwashing facilities supplied & accessible | | | <input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A | Pasteurized foods used, prohibited foods not offered | | |
| | Approved Source | | | | Chemical | | |
| <input checked="" type="checkbox"/> OUT | Food obtained from approved source | | | <input checked="" type="checkbox"/> OUT N/A | Food additives: approved and properly used | | |
| <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A | Food received at proper temperature | | | <input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T | Toxic substances properly identified, stored and used | | <input checked="" type="checkbox"/> |
| <input checked="" type="checkbox"/> OUT | Food in good condition, safe and unadulterated | | | | Conformance with Approved Procedures | | |
| <input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A | Required records available: shellstock tags, parasite destruction | | | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A | Compliance with approved Specialized Process and HACCP plan | | |
| | Protection from Contamination | | | | | | |
| <input checked="" type="checkbox"/> OUT N/A | Food separated and protected | | | | | | |
| <input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T N/A | Food-contact surfaces cleaned & sanitized | | | | | | |
| <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O | Proper disposition of returned, previously served, reconditioned, and unsafe food | | | | | | |

The letter to the left of each item indicates that item's status at the time of the inspection.
 IN = in compliance OUT = not in compliance
 N/A = not applicable N/O = not observed
 COS = Corrected On Site R = Repeat Item

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

| IN | OUT | Safe Food and Water | COS | R | IN | OUT | Proper Use of Utensils | COS | R |
|-------------------------------------|-------------------------------------|---|-----|---|-------------------------------------|-------------------------------------|---|-----|---|
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | Pasteurized eggs used where required | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | In-use utensils: properly stored | | |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | Water and ice from approved source | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Utensils, equipment and linens: properly stored, dried, handled | | |
| | | Food Temperature Control | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Single-use/single-service articles: properly stored, used | | |
| <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | Adequate equipment for temperature control | | | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | Gloves used properly | | |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | Approved thawing methods used | | | | | Utensils, Equipment and Vending | | |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | Thermometers provided and accurate | | | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | | |
| | | Food Identification | | | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Warewashing facilities: installed, maintained, used; test strips used | | |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food properly labeled; original container | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Nonfood-contact surfaces clean | | |
| | | Prevention of Food Contamination | | | | | Physical Facilities | | |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | Insects, rodents, and animals not present | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Hot and cold water available; adequate pressure | | |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | Contamination prevented during food preparation, storage and display | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Plumbing installed; proper backflow devices | | |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Sewage and wastewater properly disposed | | |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | Wiping cloths: properly used and stored | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Toilet facilities: properly constructed, supplied, cleaned | | |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | Fruits and vegetables washed before use | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Garbage/refuse properly disposed; facilities maintained | | |
| | | | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Physical facilities installed, maintained, and clean | | |

| | |
|--|---|
| Person in Charge (Title): <i>[Signature]</i> Carla Craig | Date: August 30, 2017 |
| Inspector: <i>[Signature]</i> John Wiseman | Telephone No. (573) 431-1947 EPHS No. 1507 |
| Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No | Follow-up Date: 9-14-17 |



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| ESTABLISHMENT NAME Carla's Cafe | | ADDRESS 818 E. Main Street | CITY /ZIP Bismarck, 63624 |
| FOOD PRODUCT/LOCATION | TEMP. in ° F | FOOD PRODUCT/ LOCATION | TEMP. in ° F |
| Hot hold fried potatoes | 200 | Whirlpool refrigerator at north end of kitchen | 34, 52, 50 |
| Hot held gravy | 198 | Sld tomatoes in Whirlpool refrigerator | 58 |
| Hot held sausage | 115 adj 166 | Cook pasta in Whirlpool refrigerator | 44 |
| Rehydrated hashbrowns | 87 | Frigidaire refrigerator at north end of kitchen | 32 |
| Pancake batter | 75 | HB eggs, sld tomato, lettuce in Frigidaire | 35,37,36 |

| Code Reference | PRIORITY ITEMS | Correct by (date) | Initial |
|----------------|----------------|-------------------|---------|
|----------------|----------------|-------------------|---------|

Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. **These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.**

| | | | |
|-----------|---|--------|--|
| 2-301.14 | Employees were observed changing single use gloves without washing their hands. Food employees shall wash their hands before donning gloves for working with food. Please ensure employees wash their hands between glove changes. Please be aware that employees are not required to wear gloves at all times. Glove use is required to prevent bare hand contact with ready to eat foods. Please be aware that habitual glove use by employees may foster the misperception that gloves exteriors are clean at all times. Glove exteriors can become contaminated when switching between activities. Please change gloves when switching between activities that may result in glove contamination. | 9-2-17 | |
| 3-501.16A | Sausage patties were observed at 115F in the biscuit warmer at the make line. Potentially hazardous foods held hot shall be maintained at 135F or greater. Please ensure that all hot held foods are maintained at 135F or greater. The sausage was returned to the grill and heated to 165F and placed in a steam table. | | |
| 3-501.16B | This facility uses freeze dried reconstituted hash browns at breakfast service. The product instructions indicates that the product is reconstituted by filling the carton with 160F water and placing in the refrigerator overnight. Please be aware that once the product is reconstituted, it is a potentially hazardous food and must be maintained at 41F or less. Upon arrival, a reconstituted carton of hash browns was observed on the prep table at 87F. According to the cook, the product had been reconstituted that morning for service. Please store the reconstituted product in the refrigerator or by other acceptable methods. | | |

| Code Reference | CORE ITEMS | Correct by (date) | Initial |
|----------------|------------|-------------------|---------|
|----------------|------------|-------------------|---------|

Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). **These items are to be corrected by the next regular inspection or as stated.**

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| 4-101.17 | A wooden handled paint brush with natural bristles was observed laying in a pan of melted butter at the prep table. Wood and wood wicker may not be used as a food contact surface excepting that they are hard maple or equivalent used for cutting boards or rolling pins or similarly cleanable utensils or equipment. The hand contact portion of a utensil shall be maintained above the surface of food. Please use a synthetic pastry brush for applying melted butter and maintain the handle above the food surface. | 9-14-17 | |
| 3-304.12A | | | |
| 4-901.11 | | | |
| 4-501.18 | | | |
| 5-205.11A | | | |
| | A large trash can was placed in front of the hand wash sink near the ware washing area. Hand wash sinks shall be conveniently located and accessible at all times. COS by moving the trash can. | COS | |

EDUCATION PROVIDED OR COMMENTS

| | | |
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| FOOD PRODUCT/LOCATION | | TEMP. in ° F | FOOD PRODUCT/ LOCATION | | TEMP. in ° F |
| Hot hold nacho cheese sauce | | 166 | Frigidaire upright freezers #1 & #2 | | 0, 0 |
| Egg from grill | | 167 | Condiment cooler | | 34 |
| Frigidaire freezer at north end of kitchen | | 0 | | | |
| Thermometer cal check | | 30,30,32,32 | | | |
| Frigidaire chest freezer | | 10 | | | |

| Code Reference | PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated. | Correct by (date) | Initial |
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| 3-501.16B | A bowl of pancake batter was observed on the prep table at 75F. Potentially hazardous foods such as pancake batter shall be maintained under temperature control or by use of Time as a Public Health Control. The owner has indicated that the facility will store the product in the refrigerator or make only discreet batches to order. | 9-2-17 | |
| 3-501.16B | The whirlpool refrigerator at the north end of the kitchen was observed to have drastically varying temperatures over time and at different zones in the unit. The top of the unit was measured at 34 and the bottom at 52. Thirty minutes later, both zones were measured at 50F. Food temperatures were observed at 44F - 45F. Potentially hazardous foods were removed from this unit and placed in other on site units. Do not place potentially hazardous foods in this unit until it has been demonstrated to hold foods at 41F or less in all zones within the unit. | | |
| 3-501.16B | Sliced tomatoes were observed in the Whirlpool refrigerator at 58F. Potentially hazardous foods held refrigerated shall be maintained at 41F or less. According to the cook, the tomatoes were sliced that morning from unrefrigerated tomatoes and then placed in cold holding. Please refrigerate all food intended for cold holding PRIOR to cutting or preparing and placing in cold holding. | | |
| 3-501.17A | A discard date was not observed on a container of sliced tomatoes in the Whirlpool refrigerator. Potentially hazardous foods held refrigerated shall be marked with the day or date, not to exceed six days from the date of preparation, by which time the food will be sold, consumed or discarded. COS by marking with a discard date. | | |

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| 7-201.11 | A bucket of chlorine sanitizer was observed stored on the prep table in the kitchen. Toxic materials shall be stored so they cannot contaminate food or food contact surfaces. COS by moving the sanitizer to the lower shelf of the prep table. | COS | | | |
| 4-601.11A | Food debris was observed on the upper interior surface of the kitchen microwaves. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the interior of the microwaves. | 9-2-17 | | | |
| 7-201.11 | Soiled tools were observed stored on a shelf above the prep table. Toxic materials shall be stored so they cannot contaminate food or food contact surfaces. COS by moving the tools. | COS | | | |
| 4-601.11A | Dried food debris was observed on surfaces of the potato wedge cutter located in the kitchen. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the cutter after each use. | 9-2-17 | | | |
| 4-101.11 | Bulk stored flour and sugar were observed stored in plastic trash cans. Materials that are used in the construction of food contact surfaces shall be safe for food contact. Please place food in food safe containers. | | | | |
| 4-601.11A | Food residue and smudges were observed on various plastic and metal pieces of food equipment in clean storage near the ware washing area. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, sanitize and air dry all of the food equipment in clean storage. | | | | |
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| 4-202.11A | A pot with a damaged and abraided non-stick surface was observed stored above the three compartment sink. Multi-use food contact surfaces shall be free of cracks, chips, pits and similar imperfections that adversely affect cleaning and sanitation. Please remove this equipment from service. Food residue was observed on the blade of the table mounted can opener in the kitchen. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the can opener daily. The ice bucket observed atop the ice machine was a plastic utility bucket. Materials that are used in the construction of food contact surfaces shall be safe for food contact. Please use a food safe container for the ice bucket. Unlabeled bottles of spray cleaner were observed hanging from an open wire shelf above trays of pancake syrup dispensers. Working containers of toxic materials such as cleaning and sanitizing agents shall be located so they cannot contaminate food and shall be labeled with the common name of the material. COS by labeling the spray bottles and locating them away from food. | 9-2-17 | |
| 4-601.11A | | | |
| 4-101.11 | | | |
| 7-102.11 | | | |
| 7-201.11 | | | |
| | | COS | |

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